

# HOWARD Johnson's



*Fountain Formulas*





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# *Introduction*

The reputation of Howard Johnson's was built on quality Ice Cream. Attractive presentation of our cones, sodas, sundaes, shakes, etc. guarantees that we'll keep and improve that reputation.

The fountain attendant is the key to the guest's satisfaction with our fountain items. This booklet is, in fact, a recipe book for the fountain attendant to follow, and thereby, to insure guest satisfaction.

Follow the Instructions.

You'll find it makes the job easier.



# 10 Basic Steps

## FOR BETTER SERVICE

- ▶ 1. **AN IMMACULATE STATION**
  - Placemat and napkin neatly arranged.
  - Silverware - sparkling clean - properly placed
  - Sugar, salt and pepper - containers always full and clean.
  - Ashtray - always sparkling clean.
  - Table tents - crisp, clean - neatly placed.
  - Table tops and seats - free from sticky spots and crumbs.
- ▶ 2. **PROMPT GLASS OF ICE WATER**
  - Always properly served - a "Johnson Girl" holds a glass as close to the bottom as possible.
  - She always holds a serving dish so that her hand or fingers never cover the top of the cup, bowl or glass.
- ▶ 3. **FRIENDLY GREETING**
  - Appropriate for the time of day.
  - A "Johnson Girl" always makes her guests feel welcome and comfortable.
  - She knows that  
"A SMILE IS THE MOST IMPORTANT THING ANYONE WEARS."
- ▶ 4. **SUGGEST BY NAME**
  - A "Johnson Girl" knows her menu from pre-meal class instructions and study of the menus.
  - She knows that to suggest definite feature items is not only profitable but appreciated by the guest.
  - She knows the meaning of unusual terms on the menu and can intelligently answer guest's questions - this reflects efficiency and training.
  - Each day she checks for Ice Cream flavors that are temporarily out of stock, thereby never disappointing customers and saving herself steps.
- ▶ 5. **TAKE THE ORDER CAREFULLY**
  - A "Johnson Girl" writes each order carefully - when in doubt she repeats the order.
  - She takes orders from LEFT to RIGHT - guest checks have separations provided for individual orders - this system permits "Johnson Girls" to serve their guests their proper meals without interrupting a conversation and allows each individual order to be totaled separately before a complete total is tallied.
  - The tray is a "Johnson Girl's" business desk.
- ▶ 6. **PROPERLY ASSEMBLE THE ORDER**
  - A "Johnson Girl" provides proper condiments and additional silverware before the order is served.
  - She assembles all **COLD ITEMS FIRST - HOT ORDERS LAST**. She knows that **COLD FOOD MUST BE SERVED COLD** and **HOT FOOD SERVED PIPING HOT**.
  - She garnishes all orders properly - i.e., Parsley, Cranberry, Tartare Sauce, Lemon, etc.
- ▶ 7. **RECHECK FOODS AND GUESTS' NEEDS**
  - After the guests have been served, a "Johnson Girl" **RECHECKS** with her guests for further service desired.  
Additional rolls and butter?  
More tartare sauce perhaps?  
More coffee?  
A number of items could be listed; therefore, a **RECHECK** with the guest is rendering outstanding service.
- ▶ 8. **SUGGEST DESSERT BY NAME**
  - A "Johnson Girl" pleases her guests as she builds her check. She knows the power of suggestion.
  - She suggests Ice Cream and Sauce on Cake - Ice Cream on Pie, etc.
  - A "Johnson Girl" brings the menu and then assists the guests with suggestions.
  - She takes the dessert order **BEFORE** clearing the table, **PRICES** and **TOTALS** the **CHECK**.
- ▶ 9. **REMOVE DISHES**
  - After the dessert order has been taken, "A Johnson Girl" clears the dishes - leaving only water glasses and beverage service on the table.
  - She is certain to remove all the condiments, too.
  - She at no time places her tray on the table, while guests are seated, she has been taught how to stack her tray properly while the guests are at the table.
- ▶ 10. **SERVE DESSERT AND BEVERAGE, PRESENT THE CHECK PROMPTLY**
  - The final touch . . .  
Dessert and coffee properly served.
  - A "Johnson Girl" places the point of the pie or cake toward the guest.
  - She brings the proper silverware.
  - She places the coffee cup on the saucer while still on the tray, using the handle. She places the coffee to the right of the guest with the handle also pointed toward the right.
  - A "Johnson Girl" then presents the check - face down - **PROMPTLY**.

# General Information

## SCOOP SIZES

We have four tools for scooping ice cream:



Use only as directed in formulas.

## CARE OF ICE CREAM

### Storage

**Walk-in freezer:** Ice cream must be stored at 10° below zero. Check temperature of walk-in-freezer; inform the Manager if temperature goes above 0°F. Do not stack cans more than three high.

**Ice Cream Cabinet:** Temperature of the service cabinet should be 10-12°F. above zero. Inform the Manager if ice cream is too hard or too soft. **DO NOT** attempt to adjust the temperature control yourself.

## HOW TO SCOOP ICE CREAM

1. Shake scoop to remove excess water.
2. Hold the scoop firmly, with your thumb under the release. The closer your hand is to the head of the scoop, the better leverage you have. This lessens the strain on your wrist.
3. With the scoop **FACING YOU**, dip into the ice cream approximately 1/4 inch. **DO NOT** face the scoop downward and attempt to dig a hole.
4. Draw the scoop toward you, along the edge of the container, in a clockwise motion. The ice cream is forced into one side of the scoop and out the opposite side, forming a "lip".
5. When the portions have been removed, the container should appear with the ice cream higher in the middle than at the side.

**NOTE:** The above method of scooping ice cream is correct and approved. However, it is not the only way to scoop ice cream. It is permissible to go across, up or down; whichever direction is easiest and most practical, depending on the amount and condition of the ice cream in the container. If you have achieved the proper result, you have scooped it correctly.



# General Information

## HOW TO HAND PACK ICE CREAM

1. Shake spade over scoop well to remove excess water. Put as much ice cream on a spade as possible. Hold container over the bulk ice cream when filling; place it on inside edge of cabinet when packing.
2. PRESS the ice cream with the FRONT of the spade. NEVER PRESS DOWN with the BACK of the spade. Continue this operation until the container is solidly filled.
3. Do not level off the ice cream. Leave a slight pyramid on top of the container. Put the lid on securely, write ice cream flavor on lid.
4. Put the container in an insulated bag, upside down, and close the bag securely.

## CARBONATED (SODA) WATER

A good way to test perfect carbonation is to take a piece of lead from an ordinary pencil, drop into a glass of carbonated water. If it **REMAINS** floating, the carbonation is perfect. If the lead sinks to the bottom and then rises to the top of the glass, the carbonation is faulty. Should this be the case, notify your Manager.

Temperature of carbonated water should be 34-36°F.

## SYRUP PUMPS

Pumps are set to dispense 1-1/2 ounces of syrup with one stroke of the plunger. If they seem off, notify your Manager.

## SERVICE

Footed Compote:

1. Banana Dream
2. Tastee Tester



11 Ounce Sundae Goblet:

Sundaes

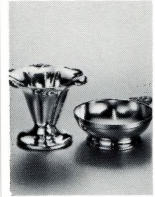


# *General Information*

## SERVICE (Contd.)

Chrome Plated Porringer or Silver Plated Tulip:

1. A La Carte Portion Ice Cream



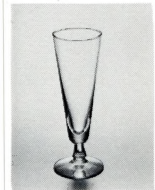
Indiana Sherbet # 276½

1. Dinner Portion
2. Children's Portion



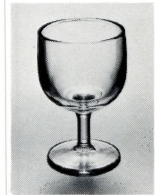
10 Ounce Pilsner Glass:

1. Freezes
2. Sherberific
3. Peppermint Drizzle



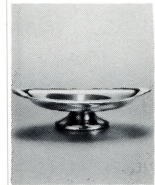
20 Ounce Goblet:

1. Big Black Cow
2. Fudgana



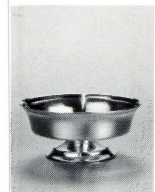
Banana Royal Dish :

Banana Royal



Mary Ann Dish :

Ice Cream Shortcake



# General Information

## SERVICE (Contd.)

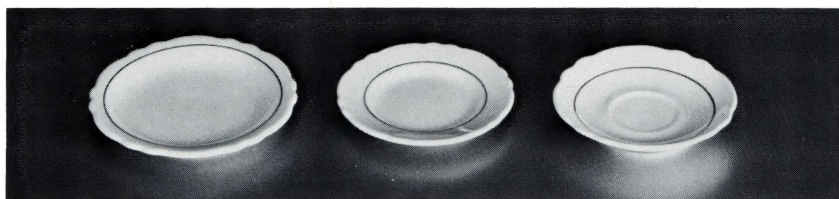
### 12 Ounce Banded Soda Glass:

1. Ice Cream Sodas
2. Milk Shake Floats
3. Carbonated and Fruit Flavored Drink Floats
4. Thick Shakes
5. Large Drinks, Carbonated and Fruit
6. Iced Tea



### 9 Ounce Glass:

Regular Drinks, Carbonated and Fruit



Underliner - A 7½" Plate, 5½" Plate or Saucer is used in the service of all fountain items - used as indicated in instructions.

## FOUNTAIN CHECK WRITING ABBREVIATIONS

ITEMS	ABBREVIATIONS
<b>• ICE CREAM and SHERBET</b>	
Apple Strudel . . . . .	Appstru.
Banana . . . . .	Ban.
Bittersweet Chocolate . . . . .	Bsweet
Black Raspberry . . . . .	Blkrasp.
Blueberry . . . . .	Blue
Burgundy Cherry . . . . .	Burgch.
Buttercrunch . . . . .	Butcr.
Butter Pecan . . . . .	Butpec.
Carmel . . . . .	Carm.
Chocolate . . . . .	Choc.
Chocolate Chip . . . . .	Chochip.
Coconut . . . . .	Cocnut.
Coffee . . . . .	Coff.
Coffee Brandy . . . . .	Coffbr.
Fudge Ripple . . . . .	Fudrip.
Lemon Sherbet . . . . .	Lem. Sh.
Lime Sherbet . . . . .	Lime Sh.
Maple Walnut . . . . .	Mapnut.



# General Information

## FOUNTAIN CHECK WRITING ABBREVIATIONS (Contd.)

Mint Chip . . . . .	Minchip.
Mocha Chip . . . . .	Mocachip.
Orange Sherbet . . . . .	Or. Sh.
Peach . . . . .	Peach
Peppermint Stick . . . . .	Pepstk.
Pistachio Nut . . . . .	Pistnut.
Rasberry Sherbet . . . . .	Rasp. Sh.
Rum Raisin . . . . .	Rumr.
Strawberry . . . . .	Straw.
Swiss Chocolate Almond . . . . .	Swissalm.
Vanilla . . . . .	Van.

### • SODAS AND MILK DRINKS

Ice Cream Soda . . . . .	Syrup	O	Ice Cream Flavor*
Fruit Ice Cream Soda . . . . .	Straw	O	Ice Cream Flavor
	Pine	O	Ice Cream Flavor
	Blue	O	Ice Cream Flavor

\* It is not necessary to write the ice cream flavor except when it differs from the syrup flavor, i.e.: Chocolate I.C. Soda with Vanilla Ice Cream - Choc O Van

Thick Shake . . . . .	Flavor Shake
Orange Freeze . . . . .	Or. Fr.
Grapeberry Freeze . . . . .	Grape Fr.
Big Black Cow . . . . .	B. Cow
Howard Johnson's Cola . . . . .	Hojo
Root Beer . . . . .	Root
Gingerale . . . . .	Ging.
Orange Drink . . . . .	Or. Dr.
Lemonade . . . . .	Lem. Ade
Howard Johnson's Cola Float . . . . .	Hojo Ice Cream Flavor Float i.e.: Hojo Choc. Float
Root Beer Float . . . . .	Root Ice Cream Flavor Float i.e.: Root Van. Float

### • ICE CREAM DESSERTS

Ice Cream, A la Carte, # 16 scoop . . . . .	Ice Cream Flavor
Dinner or Children's, # 20 scoop . . . . .	Ice Cream Flavor X
Ice Cream Sundae w/whipped cream and nuts	Ice Cream △ Sauce WC/N
with marshmallow & nuts	Ice Cream △ Sauce MM/N
with whipped cream	Ice Cream △ Sauce WC
with marshmallow	Ice Cream △ Sauce MM
with nuts	Ice Cream △ Sauce N
Parfaits, Sherberific . . . . .	Sherb ▽
Peppermint Drizzle . . . . .	Pepp ▽
Banana Royal . . . . .	Ban. Roy.
Fudgana . . . . .	Fudgana
Banana Dream . . . . .	Ban. Dream
Strawberry Shortcake . . . . .	Straw. Short.
Blueberry Shortcake . . . . .	Blue. Short.
Peach Shortcake . . . . .	Peach Short.
Ice Cream Cake Roll W/Chocolate Sauce . . . . .	I.C. Cake/Sce.
Ice Cream Cone . . . . .	Ice Cream Flavor Cone
Tastee Tester . . . . .	T.T. 5 Ice Cream Flavors



# Banana Dream

## SERVICE

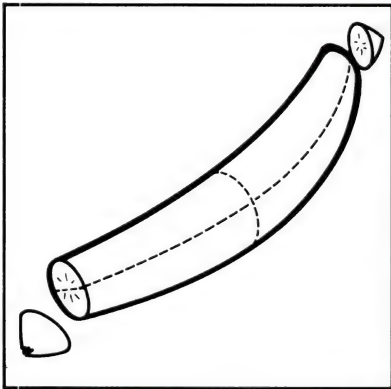
Footed Compote  
Underliner, 7¼"  
Teaspoon

## INGREDIENTS

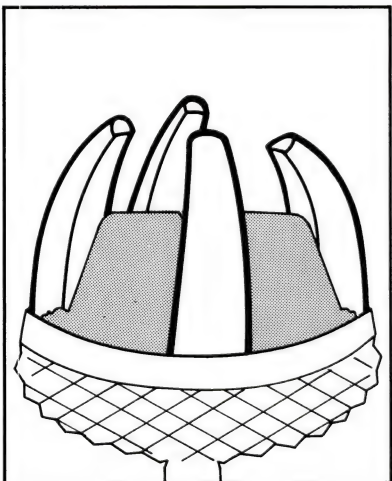
Vanilla Ice Cream  
Chocolate Ice Cream  
Strawberry Ice Cream  
Coffee Ice Cream  
Banana  
Strawberry Fruit  
Pineapple Fruit  
Chocolate Syrup  
Whipped Cream  
Chopped Nuts  
Cherry, Stem

## PORTIONS

#16 scoop, with lip  
#16 scoop, with lip  
#16 scoop, with lip  
#16 scoop, with lip  
1 whole  
2 ounces  
1 ounce  
1 ounce  
2 ounces  
1 teaspoon  
1 each



1. Place four #16 scoops of ice cream in dish (1 each of vanilla, chocolate, strawberry and coffee).
2. Trim ends of banana.
3. Cut unpeeled banana in half lengthwise and then in half horizontally, for a total of four pieces.



4. Place one section of peeled banana upright between each scoop of ice cream, cut surface in.
5. Ladle one ounce each of strawberry fruit over the vanilla ice cream and strawberry ice cream.
6. Ladle one ounce of pineapple fruit over the coffee ice cream.
7. Dispense one ounce of chocolate syrup over the chocolate ice cream.
8. Pile high two ounces of whipped cream in center.
9. Sprinkle one teaspoon of chopped nuts over the whipped cream.
10. Place one stem cherry on top of whipped cream.





# Banana Royal

## SERVICE

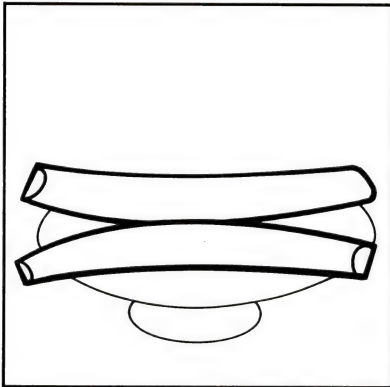
Banana Royal Dish  
Underliner, 7¼ "  
Teaspoon

## INGREDIENTS

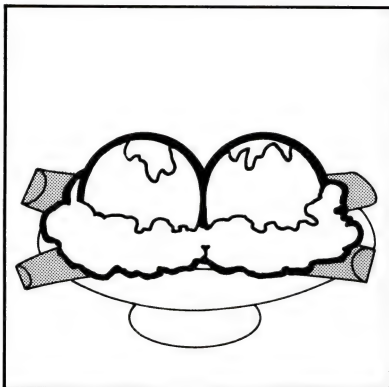
Banana  
Vanilla Ice Cream  
Strawberry Ice Cream  
Pineapple Fruit  
Strawberry Fruit  
Whipped Cream  
Chopped Nuts  
Cherry, Stem

## PORTIONS

1 Whole  
#20 scoop, with lip  
#20 scoop, with lip  
1 ounce  
1 ounce  
1 ounce band  
1 teaspoon  
1 each



1. Trim ends of banana.
2. Cut unpeeled banana in half, lengthwise, being careful not to break banana.
3. Place both peeled halves in dish with cut surface down and ends pointed outward.



4. Place one #20 scoop of vanilla ice cream and one #20 scoop of strawberry ice cream in a straight line on top of the banana halves.
5. Ladle one ounce of pineapple fruit over the vanilla ice cream.
6. Ladle one ounce of strawberry fruit over the strawberry ice cream.
7. Dispense band of whipped cream between the two scoops of ice cream.
8. Sprinkle one teaspoon of chopped nuts over all.
9. Top center of whipped cream with stem cherry.







# Big Black Cow

## SERVICE

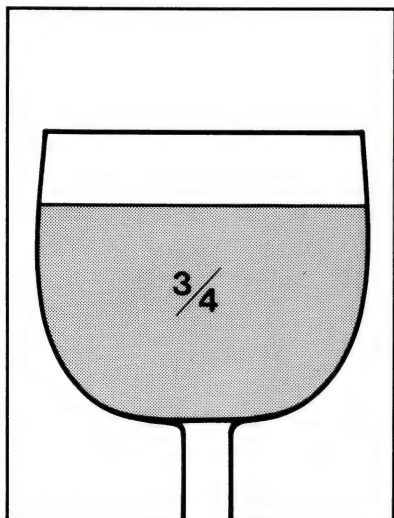
20 oz. Frosted Goblet  
Underliner, 7¼"  
Soda Spoon  
Straw

## INGREDIENTS

Root Beer  
Vanilla Ice Cream  
Whipped Cream  
Cherry, Stem

## PORTIONS

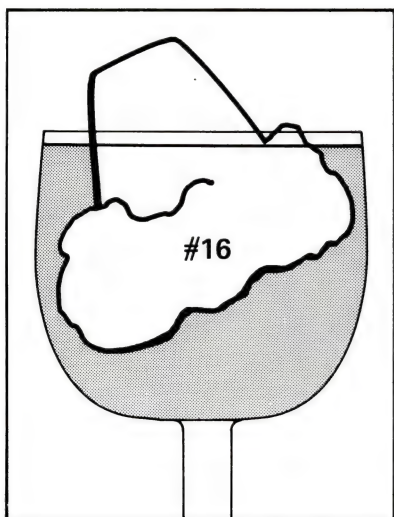
15 ounces  
#16 scoop, with lip  
1 ounce  
1 each



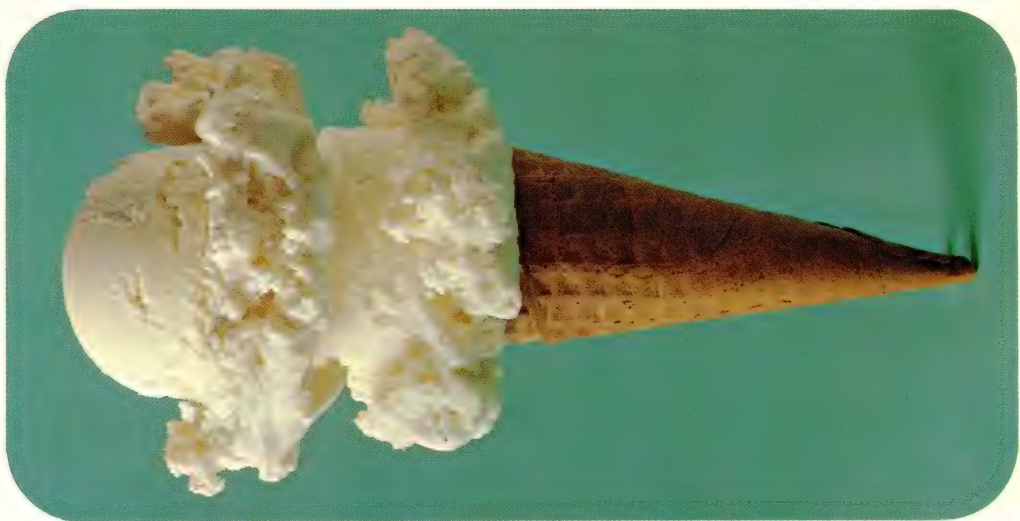
1. Fill frosted 20 oz. goblet  $\frac{3}{4}$  full with pre-mixed root beer.

### OR:

12½ ounces of carbonated water  
and 2½ ounces of root beer syrup.



2. Float one #16 scoop, with lip, of vanilla ice cream on top.
3. Dispense one ounce of whipped cream over the entire surface.
4. Place one stem cherry on top of whipped cream.



# *Cones*

## **SERVICE**

Ice Cream Cone  
Napkin

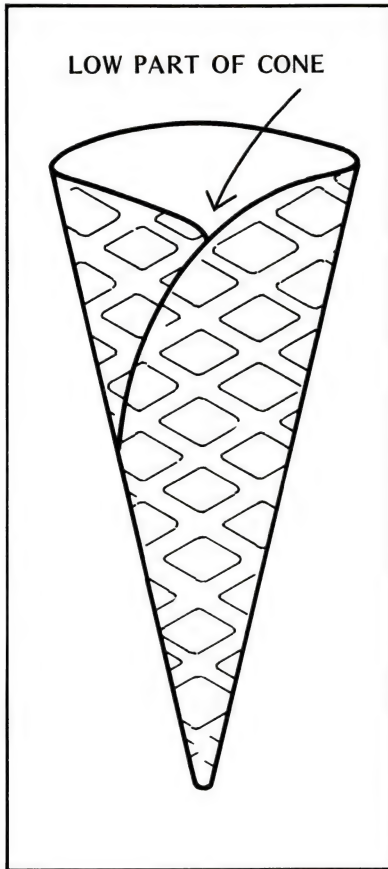
## **INGREDIENTS**

Ice Cream or Sherbet

## **PORTIONS**

1 #20 scoop, with lip  
OR  
1 #16 scoop, with lip  
OR  
2 #20 scoops, with lip

---



### **SMALL CONE**

Place #20 scoop of ice cream or sherbet on top of cone with lip over low part of cone. One flavor only.

### **LARGE CONE**

Place #16 conical scoop of ice cream or sherbet on top of cone with lip over low part of cone. One flavor only.

### **DOUBLE DIP CONE**

Place 2 #20 scoops of ice cream or sherbet on top of cone with lip of each over low part of cone. Each scoop may be a different flavor.





# *Cones*

## DINING ROOM SERVICE

### SERVICE

Ice Cream Cone  
Metal Sundae Dish  
Underliner, 5½ "  
Teaspoon

### INGREDIENTS

Ice Cream or Sherbet,  
guest's choice

### PORTIONS

1 #16 scoop, with lip  
OR  
1 #20 scoop, with lip

---

Serve ice cream cone inverted in a cold a la carte ice cream dish, with the cone at a slanted angle.





## *Floats, Carbonated Drinks*

ROOT BEER, COLA, ETC.

### *Fruit Flavored*

ORANGE, LEMON, GRAPE, ETC.

#### **SERVICE**

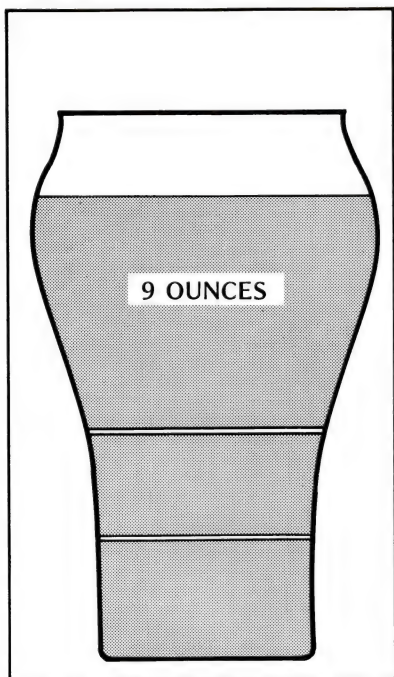
12 oz. Banded Glass  
Underliner, Saucer  
Soda Spoon  
Straw

#### **INGREDIENTS**

Beverage (no ice)  
Ice Cream or Sherbet \*

#### **PORTIONS**

9 ounces  
#20 scoop, rounded



1. Dispense 9 ounces of beverage into glass.

2. Scoop and add one #20 rounded scoop of ice cream or sherbet.

NOTES: \* Ask guest's preference on ice cream flavor.



## Floats, Milk Shake

### SERVICE

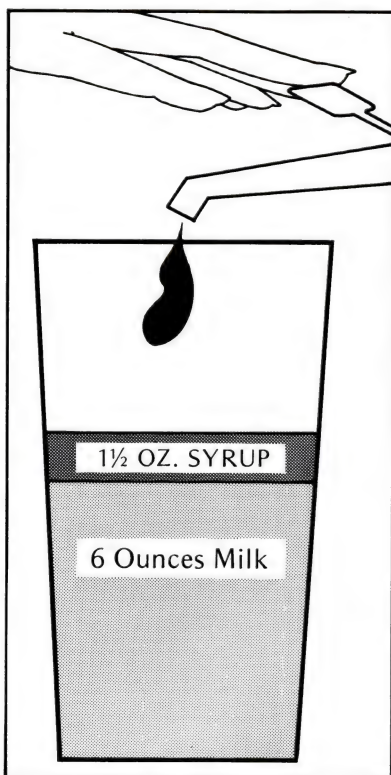
12 oz. Banded Glass  
Underliner, Saucer  
Soda Spoon  
Straw

### INGREDIENTS

Milk  
Syrup \*  
Ice Cream  
Ice Cream

### PORTIONS

6 ounces  
1½ ounces  
1 #40 scoop, rounded  
1 #20 scoop, rounded



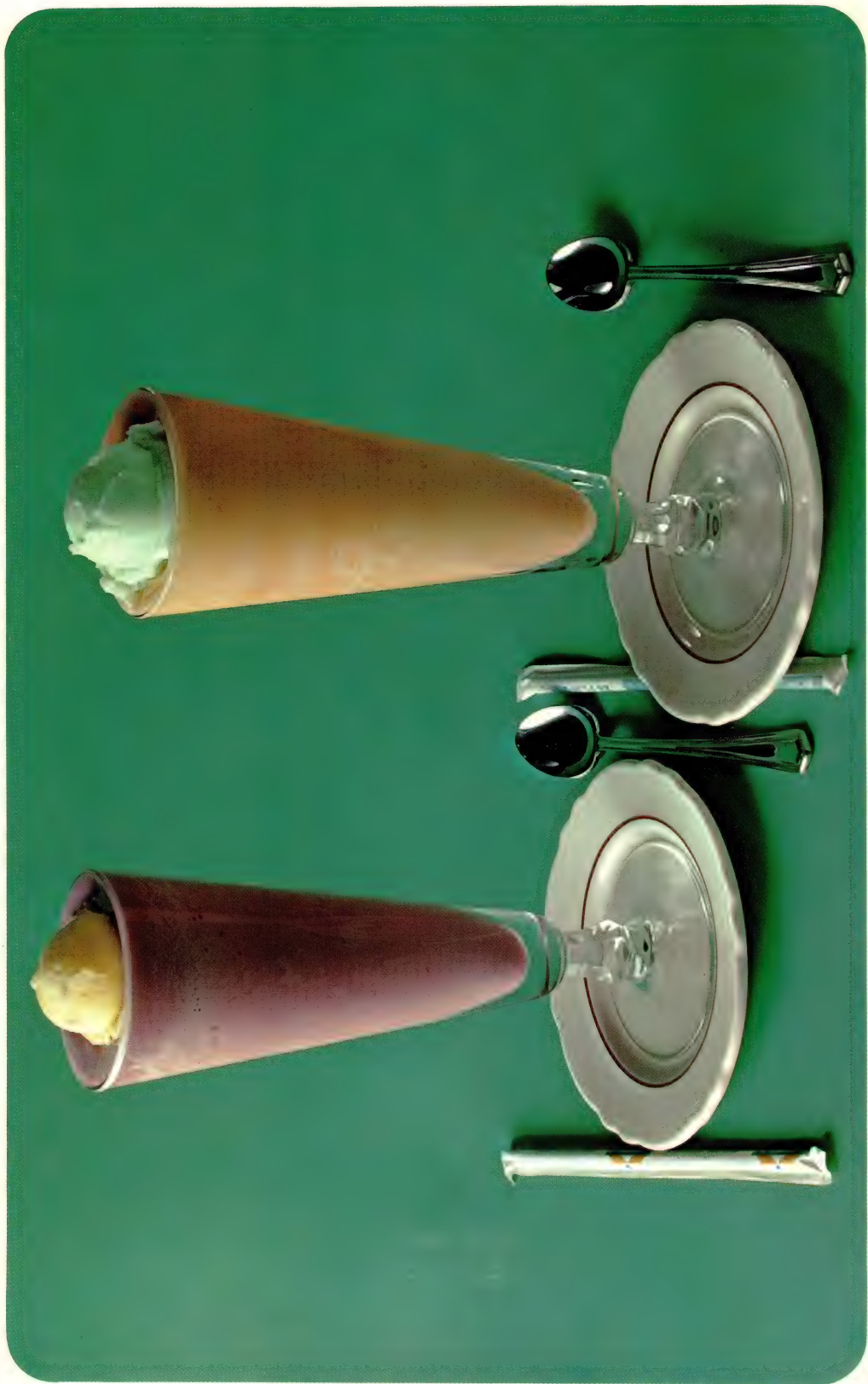
### INTO A MIXING CAN:

1. Pour 6 ounces of milk.
2. Dispense 1½ ounces of syrup.
3. Scoop and add one #40 rounded scoop of ice cream.
4. Place can on Multimixer.
5. Mix ingredients until smooth.
6. Pour from mixing can into a 12 oz. banded glass.
7. Scoop one #20 rounded scoop of ice cream.
8. Float ice cream on top of shake.

### NOTES:

\*Unless otherwise requested, follow the syrup flavor for both scoops of ice cream.





## Freeze, Grapeberry/Orange

### SERVICE

10 ounce Pilsner Glass  
Underliner, 5½"  
Soda Spoon  
Straw

### INGREDIENTS

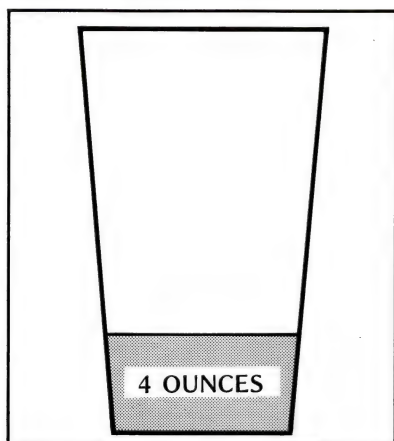
Grape Drink  
Raspberry Sherbet  
Lemon or Lime Sherbet

Orange Drink  
Orange Sherbet  
Lime Sherbet

### PORTIONS

4 ounces  
2 #20 scoops, rounded  
1 #40 scoop, rounded

4 ounces  
2 #20 scoops, rounded  
1 #40 scoop, rounded



### INTO A MIXING CAN:

1. Pour 4 ounces of grape or orange drink.
2. Scoop and add 2 #20 rounded scoops of sherbet.
3. Place can on Multimixer.
4. Mix ingredients until smooth.  
DO NOT OVERMIX.\*
5. Pour from mixing can into 10 ounce Pilsner glass.
6. Top with one #40 rounded scoop of sherbet

### NOTES:

\*DO NOT OVERMIX. Overmixing will result in a too thin drink.





# Fudgana

## SERVICE

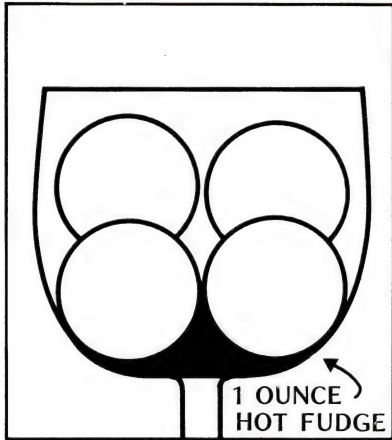
20 oz. Goblet  
Underliner, 7/4"  
Soda Spoon

## INGREDIENTS

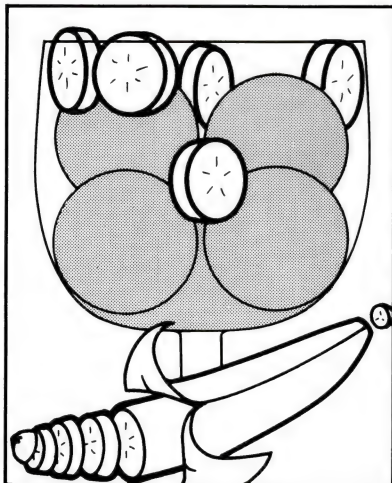
Hot Fudge Sauce  
Vanilla Ice Cream  
Banana  
Hot Fudge Sauce  
Whipped Cream  
Cherry, Stem

## PORTIONS

1 ounce  
4 #20 scoops, rounded  
1 whole  
2 ounces  
1 ounce  
1 each



1. Ladle one ounce of hot fudge sauce into goblet.
2. Scoop four #20 rounded scoops of vanilla ice cream into goblet.



3. Trim ends of unpeeled banana.
4. Start peeling banana and cut into round slices, continuing to peel back as slices are cut.
5. Place banana slices around inside of goblet.
6. Ladle over with two ounces of hot fudge sauce.
7. Dispense one ounce of whipped cream over the top of ice cream.
8. Top with one stem cherry.



## *Ice Cream Cake Roll*

### **SERVICE**

Plate, 7¼"  
Fork  
Teaspoon

### **INGREDIENTS**

Cake Roll  
Chocolate Sauce

### **PORTIONS**

1 slice  
1 ounce

---

1. Place cake roll in center of plate.
2. Add one ounce of chocolate syrup across center.





# *Ice Cream Service*

## A LA CARTE, DINNER, CHILDREN

---

### A LA CARTE

#### SERVICE

Metal Sundae Dish  
(Tulip or Porringer)  
Underliner, 5½"  
Teaspoon

#### INGREDIENTS

Ice Cream or Sherbet  
Guest's Choice

#### PORTIONS

1 #16 scoop, with lip

---

### DINNER AND CHILDREN'S PORTION

#### SERVICE

#276½ Indiana Sherbet Glass  
Underliner, 5½"  
Teaspoon

#### INGREDIENTS

Ice Cream or Sherbet  
Guest's Choice

#### PORTIONS

1 #20 scoop, with  
lip







# Ice Cream Soda with Syrup

## SERVICE

12 oz. Banded Soda Glass  
Underliner, Saucer  
Soda Spoon  
Straw

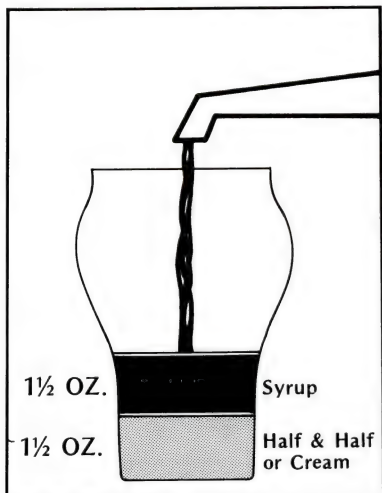
## INGREDIENTS

Half and Half or Cream  
Syrup\*  
Ice Cream \*

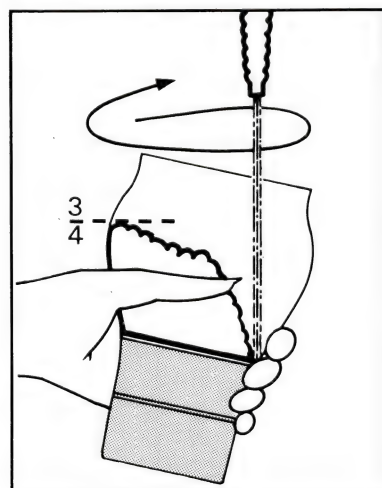
Carbonated Water

## PORTIONS

1½ ounces  
1½ ounces  
#16 scoop, with  
generous lip



1. Dispense 1½ ounces of half and half or cream into a 12 oz. banded glass, filling glass to first line. It is important to DISPENSE CREAM FIRST in order to prevent syrup from sticking to the glass.
2. Add 1½ ounces of syrup, filling glass to second line.



3. Mix ingredients by rotating the glass SLOWLY directing a fine stream of carbonated water to hit the side of the glass. Continue mixing until the glass is ¾ full.
4. Fill glass slowly with coarse stream of carbonated water.
5. Scoop one #16 conical scoop of ice cream with a generous lip.
6. Top-off soda with carbonated water before placing ice cream on top. \*\*
7. Place ice cream, SLIGHTLY TILTED, across the top of glass.

NOTES: \* Ask guest's preference on syrup and ice cream flavor.  
\*\* Do not run carbonated water over ice cream. To do so will cause ice crystals to form, resulting in an unacceptable product.



## *Ice Cream Soda with Fruit*

### SERVICE

12 oz. Banded Soda Glass  
Underliner, Saucer  
Soda Spoon  
Straw

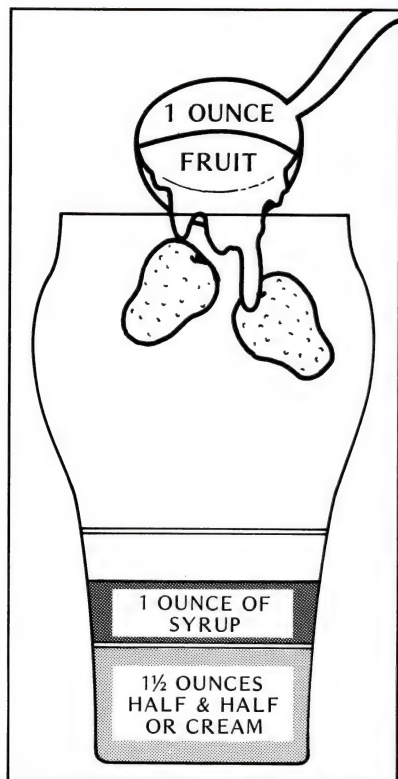
### INGREDIENTS

Half and Half or Cream  
Fruit Syrup\*  
Fruit  
Ice Cream\*\*

### PORTIONS

1½ ounces  
1 ounce  
1 ounce  
#16 scoop, with  
generous lip

Carbonated Water



1. Dispense 1½ ounces of half and half or cream into a 12 oz. banded glass, filling glass to first line.
2. Add 1 ounce of syrup, filling glass to about ½" from second line.
3. Ladle 1 ounce fruit into glass.
4. Mix ingredients by rotating the glass SLOWLY directing a fine stream of carbonated water to hit the side of the glass. Continue mixing until the glass is ¾ full.
5. Fill glass slowly with coarse stream of carbonated water.
6. Scoop one #16 conical scoop of ice cream with a generous lip.
7. Top-off soda with carbonated water before placing ice cream on top.\*\*\*
8. Place ice cream, SLIGHTLY TILTED, across the top of the glass.

### NOTES:

\* For all sodas which do not have a corresponding flavor syrup, use vanilla syrup and one ounce ladle of fruit.

\*\* Ask guest's preference on ice cream flavor.

\*\*\* Do not run carbonated water over ice cream. To do so will cause ice crystals to form, resulting in an unacceptable product.





# Peppermint Drizzle

## SERVICE

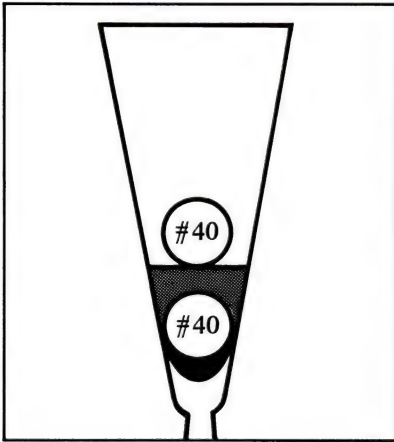
10 oz. Pilsner Glass  
Underliner, 5½"  
Soda Spoon

## INGREDIENTS

Chocolate Syrup  
Peppermint Stick Ice Cream  
Chocolate Syrup  
Mint Chip Ice Cream  
Peppermint Stick Ice Cream  
Chocolate Syrup  
Whipped Cream  
Cherry, Stem  
Chopped Walnuts

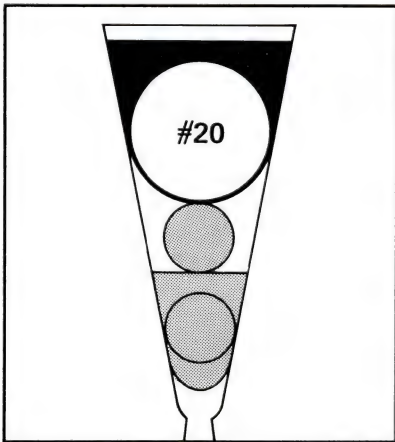
## PORTIONS

Dash  
1 #40 scoop, rounded  
1 ounce  
1 #40 scoop, rounded  
1 #20 scoop, rounded  
1 ounce  
¾ ounce  
1 each  
½ teaspoon



## INTO A 10 OZ. PILSNER GLASS:

1. Dispense a dash of chocolate syrup into bottom of glass.
2. Add 1 #40 rounded scoop of peppermint stick ice cream.
3. Dispense one ounce of chocolate syrup.
4. Add 1 #40 rounded scoop of mint chip ice cream.



5. Add 1 #20 rounded scoop of peppermint stick ice cream.
6. Dispense 1 ounce of chocolate syrup over top.
7. Dispense ¾ ounce mound of whipped cream.
8. Add ½ teaspoon of chopped walnuts.
9. Top with one stem cherry.





# Sherberific

## SERVICE

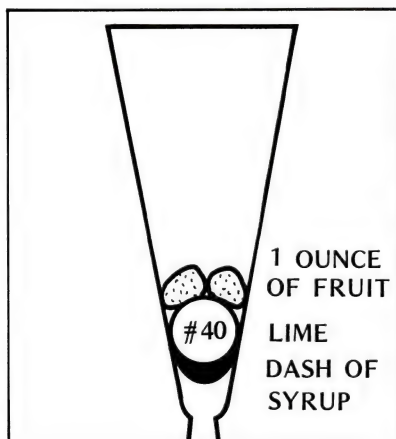
10 oz. Pilsner Glass  
Underliner, 5½"  
Soda Spoon

## INGREDIENTS

Strawberry Syrup  
Lime Sherbet  
Strawberry Fruit  
Orange Sherbet  
Raspberry Sherbet  
Pineapple Fruit  
Whipped Cream  
Cherry, Stem

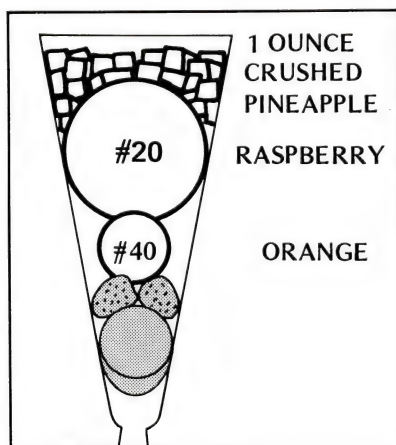
## PORTIONS

Dash  
1 #40 scoop, rounded  
1 ounce  
1 #40 scoop, rounded  
1 #20 scoop, rounded  
1 ounce  
¾ ounce  
1 each



### INTO A 10 OZ. PILSNER GLASS:

1. Dispense a dash of strawberry syrup into bottom of glass.
2. Add 1 #40 rounded scoop of lime sherbet.
3. Ladle 1 ounce of strawberry fruit over sherbet.



4. Add 1 #40 rounded scoop of orange sherbet.
5. Add 1 #20 rounded scoop of raspberry sherbet.
6. Ladle 1 ounce of pineapple fruit over sherbet.
7. Dispense ¾ ounce mound of whipped cream.
8. Top with one stem cherry.



# *Ice Cream Shortcake*

## PEACH

### SERVICE

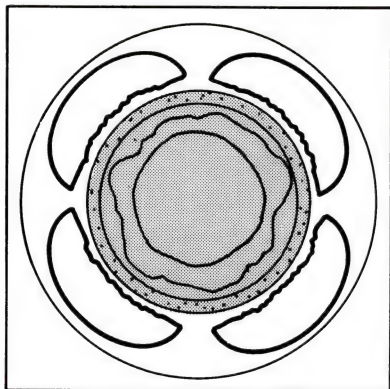
Mary Ann Dish  
Underliner, 7¼"  
Fork  
Teaspoon

### INGREDIENTS

Mary Ann Cake  
Peach Ice Cream  
Sliced Peaches  
Peach Juice  
Whipped Cream  
Peach Slice Garnish

### PORTIONS

1 each  
#20 scoop, with lip  
2 ounces (4 lg. slices)  
1 ounce  
1½ ounces  
1 each



1. Heat Mary Ann in Litton Oven on #1.
2. Center Mary Ann cake shell in Mary Ann dish.
3. Scoop one #20 scoop, with lip, of peach ice cream.
4. Place peach ice cream in hollow of cake shell.
5. Using one ounce ladle, ladle 3 ounces of peaches and juice over ice cream and cake.
6. Dispense whipped cream at the point where the ice cream and cake meet and spiral to a peak, covering the ice cream completely.
7. Garnish with a small peach slice placed in center of whipped cream.





# Sundaes

WITH FRUIT, HOT FUDGE, HOT BUTTERSCOTCH, SYRUP

## SERVICE

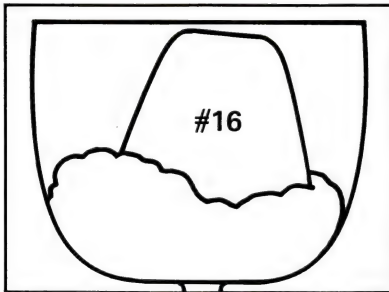
11 oz. Sundae Goblet  
Underliner, 7¼"  
Teaspoon

## INGREDIENTS

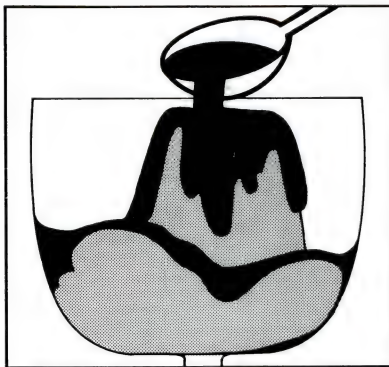
Ice Cream \*  
Fruit or Fudge Sauce  
or Syrup  
Whipped Cream  
or Marshmallow  
Chopped Nuts  
Cherry, Stem

## PORTIONS

#16 scoop, with lip  
1 ounce  
1½ ounces  
1 ounce  
2 ounces  
1 teaspoon  
1 each



1. Scoop one #16 scoop, with lip, of ice cream.
2. Place ice cream upright in an 11 oz. sundae goblet.



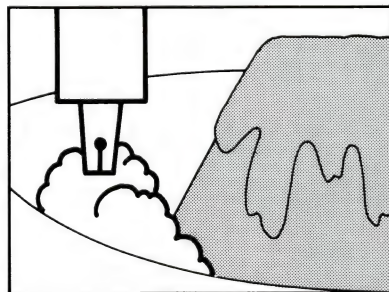
3. Ladle 1 ounce of fruit

OR

Ladle 1 ounce of hot fudge or butterscotch sauce over the ice cream.

OR

Dispense 1½ ounces of syrup over ice cream.



4. Dispense whipped cream over ice cream and spiral to a peak.
5. Sprinkle 1 teaspoon of chopped nuts over the whipped cream.
6. Top with one stem cherry.

**NOTES:** \* Ask guest's preference on ice cream flavor.







## *Tastee Tester*

### **SERVICE**

Footed Compote  
Underliner, 7¼"  
Teaspoon

### **INGREDIENTS**

Different Ice Cream Flavors \*

### **PORTIONS**

5 #20 rounded  
Scoops

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### **INTO A FOOTED COMPOTE:**

1. Arrange 5 #20 rounded scoops of customer's choice of ice cream in glass compote.

**NOTES:** \*If customer has no preference, then choose flavors by **COLOR** combinations:  
Example: Rum Raisin, Coffee, Chocolate, Fudge Ripple and Burgundy Cherry;  
**OR** Mint Chip, Butter Pecan, Black Raspberry, Banana and Peach.



## Thick Shake, Frostee

### SERVICE

12 oz. Banded Glass  
Underliner, Saucer  
Soda Spoon  
Straw

### INGREDIENTS

Milk  
Syrup \* (Guest's Preference)  
Frostee

### PORTIONS

2 ounces  
1½ ounces  
4 #20 level scoops

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### INTO A MIXING CAN:

1. Pour 2 ounces of milk.
2. Dispense 1½ ounces of syrup.
3. Scoop and add 4 #20 level scoops of Frostee.
4. Place can on Multimixer.
5. Mix ingredients until smooth, BEING VERY CAREFUL NOT TO OVERMIX. The Frostee requires even less mixing than ice cream.
6. Pour from mixing can into a 12 oz. banded glass.

NOTES: \* Because Frostee is flavorless, shakes can only be made in flavors in which syrups are available.

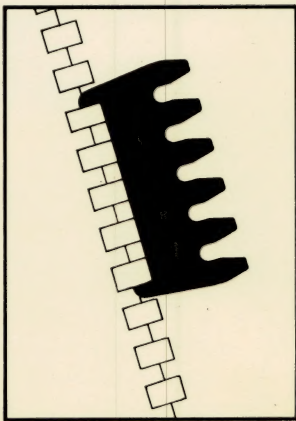
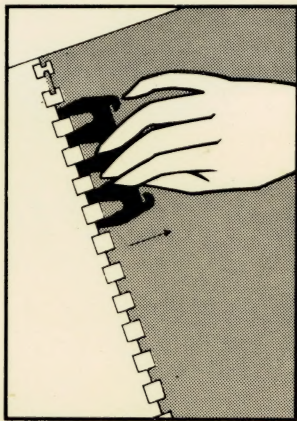
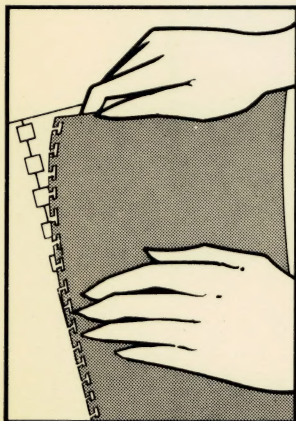


*Notes*



#### THIS IS A "COMB"

- It is used to "COMB IN" additional pages
- Do not remove it until it is needed
- When you receive additional pages for this formula book it is necessary to use the comb to place the pages in position.
- New pages are "T-Punched" (see illustration)
- Simply place the new page in the proper location in book, align the new page so that all the "T-Punches" line up, and slightly overlap the plastic binding. Using the comb you will be able to gently "comb in" the new page, a few inches at a time, until all the "T-Punched" edges are held in place with the binder.
- Return the "comb" to the back of book until needed again.





**Someone you know  
wherever you go.**